

PURE FOODS

Good Morning!

BREAKFAST

Served from 8:30 to 10:30 A. M.

Hillman's Lake Shore Coffee - perfectly brewed and served piping hot—eggs strictly fresh—Bacon and hams sugar-cured . . . fruit juices, cereals . . . all temptingly prepared and cheerfully served.

Please Order by Number

Choice of Fruit Juice with Following Orders 5c extra

- No. 1—Two Wheat Cakes, Butter, Syrup and Coffee 15
No. 2—Three Wheat Cakes, Pork Sausage Links, Butter, Syrup, Coffee 25
No. 3—Two Slices Bacon, One Fried Egg, Buttered Toast, Jam, Coffee 20
No. 4—Two Eggs, any Style, Rasher of Bacon, Toast and Coffee 25
No. 5—Cereal and Cream, One Egg, Toast and Coffee 25
No. 6—Two Slices French Toast, Bacon, Maple Syrup or Jam and Coffee 20
No. 7—Golden Brown Waffles with Butter, Syrup and Coffee 20
No. 8—Two Eggs, any Style, Fried Ham, Toast and Coffee 25
No. 9—Scrambled Egg on Toasted English Muffin 15
(Additional Service Charge on Breakfast Orders after 11:00 A. M.)

A la Carte

- | | |
|--|------------------------------------|
| Sliced Bananas with Cream . . 10 | Prunes with Cream 10 |
| Orange Juice, Medium Size . . 10 | Tomato Juice 10 |
| Orange Juice, Large Size . . . 15 | Grapefruit Juice 10 |
| Half Grapefruit 10 | |
| Cold Cereal with Cream 10 | Cinnamon Toast 10 |
| Rye, White or Whole Wheat Toast 10 | |
| Hot Milk Toast 20 | |
| Pecan Roll and Coffee 10 | Sweet Roll and Coffee 10 |
| Coffee Cake and Coffee 10 | Two Doughnuts and Coffee . . 10 |

We Serve Grade "A" Milk

HILLMAN'S
RESTAURANTS

MENU



CHICAGO'S MARKET BASKET

HILLMAN'S

From Our Soda Fountain

We make our own delicious Rich Ice Cream and Ices daily; all ingredients are the last word in purity, flavor and quality.

Delicious Double-dip Ice Cream Sodas	10
(Made with Pure Cream, Your Choice of Flavor, Double-dip Ice Cream and Whipped Cream)	
Hillman's Famous Triple Malted Milk	15
(Your Choice of Flavor, Three Dishes of Ice Cream, Sweet Milk and Whipped Cream)	
Junior Size Malted Milk (2 Dishes)	10
All Malted Milks Served with Waters	

PLAIN SUNDAES

Crushed Pineapple Sundae	10
Crushed Cherry Sundae	10
Chocolate Sundae	10
Caramel Sundae	10
Fruit Salad Sundae	10
Crushed Strawberry Sundae	10

FANCY SUNDAES

(Served with Nuts and Whipped Cream)	
Raspberry Sundae	15
Crushed Pineapple	15
Cherry Royal	15
Chop Suey Sundae	15
Tutti Frutti Sundae	15
Hot Fudges or Butterscotch	15
Banana Split: 3 Flavors of Ice Cream, Bananas, Whipped Cream and Cherries	15

PARFAITS

Strawberry, Chocolate, Raspberry, Cherry, Chop Suey, Tutti Frutti, Pineapple or Butterscotch	15
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BEVERAGES AND FRUIT JUICES

Cup of Lake Shore Coffee	05
Hot Chocolate, Whipped Cream and Cookies	10
Pot of Tea	05
Postum	10
Bottle of Milk	06
Buttermilk	05
Chilled Grape Juice	05 and 10
Pineapple Juice	05 and 10
Phosphates	05 and 10
Green River	05 and 10
Coco-Cola	05 and 10
Kraut Juice	05 and 10
Tomato Juice	05 and 10
Grapefruit Juice	05 and 10
Fresh Orange Juice	05 and 10
Chilled Apple Juice	05 and 10
Iced Tea or Coffee	10
Egg Nog	15
Milk Shakes	10
Fresh Lemonade	10
Root Beer	05 and 10
Brama Seltzer	10
Cold Bottle of Hillman Beer	10

An Amount of Approximately 3% will be added to total check on Account of Retailers' Occupational Tax
Not Responsible for Personal Property

SALAD PLATE COMBINATIONS

Served with 2 Points of Buttered Toast or Roll and Butter, Choice of Dressing

EGG SALAD—Egg Salad in Lettuce Cup, a Peach Half and Sliced Tomatoes	25
DUTCH PLATE—3 Varieties of Cold Cuts, Potato Salad and Tomato Quarters	30
CHEESE PLATE—Cottage, American, Swiss Cheese, Assorted Diced Fruit Salad and Tomato Garnish	25
PINEAPPLE SALAD—Two Slices Pineapple Ring, Cottage Cheese, Jelly 20	
ASSORTED SALAD PLATE—Chicken, Vegetable and Fruit Salad	30
FRUIT PLATE—Lettuce, Cottage Cheese, Pear, Peach, Banana and Pineapple Ring	25
FISH SALAD—Tuna, Shrimp or Salmon Salad in Tomato Cup, Potato Salad and Pickle Rings	30
PEAR SALAD—4 Bartlett Pear Halves, Stuffed with Cheese, Garnish of Raisins and Nuts	25

SALAD BOWL

Chicken Salad	25
Waldorf	25
Fruit Salad	20
Poinsetta Salad	20
Combination	20
Head Lettuce	10
Tomato Stuffed with Cottage Cheese	15
Jumbo Shrimp Cocktail—Shrimps on Chopped Celery Bed, Served with Our Own Cocktail Sauce	25

A la Carte Specials

(Cooked to order)

Grilled Club Steak	45
Our Special Sizzling Steak	45
Ham Steak	40
Grilled Lamb Chops (2)	35
Sautéed Lean Pork Chops (2) with Apple Sauce	35

Served with Mashed Potatoes, Roll and Butter

EGGS AND OMELETTES

Served with Roll and Butter or Toast

Two Eggs, any Style	20
Scrambled Eggs (3)	25
Two Eggs with Bacon	30
Omelette with Jelly	25
Two Eggs with Ham	35
Cheese Omelette	30
Two Eggs with Sausage	30
Plain Omelette	25
Chopped Ham or Denver Omelette	30

WAFFLES AND WHEAT CAKES

Golden Brown Waffle, Maple Syrup 15; with Fried Ham, Bacon or Sausage 25	
Wheat Cakes, Syrup 15; with Fried Ham, Bacon or Sausage	25
French Toast, Maple Syrup	20
Pecan Waffle, Maple Syrup	25

PURE FOODS

Sandwiches From The Bar

Choice of White, Whole Wheat, Rye Bread, Toast or Bun

American Cheese	10
American Cheese and Tomato	15
Swiss Cheese	15
Grilled Cheese Sandwich	15
Bacon and Lettuce	15
Bacon, Lettuce and Tomato	20
Sliced Chicken	25
Chicken Salad	20
Cream Cheese and Jelly	10
Cream Cheese and Nut	15
Ham and Lettuce	15
Sliced Egg and Tomato or Bacon 20	
Egg Salad	10
Ham Salad	15
Lettuce and Tomato	15
Liver Sausage	15
Olive and Nut	20
Peanut Butter Crunch and Jelly 10	
Salmon Salad	15
Tuna-fish Salad	20
American or Swiss Cheese and Bacon or Ham 20; Grilled	25
Cold Roast Pork, Beef or Brisket of Corned Beef	15

THREE DECK SANDWICHES

Chicken Salad, Tomato and Lettuce	25
Egg Salad, Bacon, Tomato and Lettuce	25
Liver Sausage, Tomato and Lettuce	25
Hillman's Club Sandwich: Sliced Chicken, Tomato, Bacon, Lettuce and Mayonnaise with Pickles	30

HOT SANDWICHES

Choice of White, Whole Wheat, Rye Bread, Toast or Bun

Fried Egg Sandwich	10
Fried Ham	15
Fried Ham and Egg	20
Denver Sandwich	20
Hamburger on Toasted Bun, Served with Onion Slice	10
Grilled Cheeseburger on Bun	15
Roast Pork, Beef or Brisket of Corned Beef with Mashed Potatoes, Gravy 20	
Barbecued Beef or Pork on Toasted Bun	20

DESSERTS

Pies: Apple, Cherry or Blueberry 08	
Cut of Cake	10
Pie or Cake a la Mode	15
Sliced Bananas in Cream	10
Fruit Salad	10
Sweet Rolls	05
Buttermilk Donuts	2 for 5
Cinnamon Toast	10
Watermelon (in Season)	10
Sliced Oranges	10
Cantaloupe (in Season)	10
Bartlett Pears	10
Fresh Fruit or Berries in Season	10

HILLMAN'S

Dinners Served from 5 P. M. to 8 P. M.

Our Popular Supper - 50c

Choice of Fruit Juices	Fresh Shrimp Cocktail	Bismarck Herring
Anchovy Canape	Chilled Fruit Cup	Melon Balls Supreme
Beef Broth with Barley		Cream of Fresh Mushrooms
Half Broiled Spring Chicken, Malted Butter		
or		
Broiled Filet Mignon on Toast		
Snowflake Potatoes		Buttered Brussels Sprouts
Asparagus Tips, Vinaigrette		
Roll and Butter		
Peach Shortcake	Sliced Peaches in Cream	Cherry Sundae
Lazetta Sundae	Yellow Fudge Cake	French Donut
Coffee, Tea, Coca-Cola, Buttermilk or Milk		

Today's Special 35c

Fricassee of Chicken on Tea Biscuit		
Snowflake Potatoes		Buttered Brussels Sprouts
Chopped Combination Salad		
Roll and Butter		Yellow Fudge Cake
Coffee, Tea, Coca-Cola or Buttermilk		

Complete Blue Ribbon Dinners

Choice of Fruit Juices	Fresh Shrimp Cocktail	Bismarck Herring
Anchovy Canape	Chilled Fruit Cup	Melon Balls Supreme
Beef Broth with Barley		Cream of Fresh Mushrooms
Roast Prime Rib of Beef au Jus		45
Broiled Jumbo Whitefish, Lemon Butter		40
Grilled Lamb Chops on Toast, Mint Jelly		45
Hot Vegetable Plate, Poached Egg		40
Special Sizzling Sirloin Steak, Sherbet		65
Chicken Livers and Spaghetti, Madame Gallie		40
Broiled Club Steak a la Stanley		50
Roasted Pork Tenderloin, Tomato Sauce		40
Roast Spring Chicken, Celery Dressing		50
Snowflake, Parsley Buttered or Candied Sweet Potatoes		
Buttered Brussels Sprouts	Corn O'Brien	Cauliflower au Gratin
Chopped Combination Salad		
Peach Shortcake	Choice of Desserts	Cherry Sundae
Lazetta Sundae	Sliced Peaches in Cream	French Donut
Roll and Butter	Yellow Fudge Cake	
Coffee, Tea, Coca-Cola, Buttermilk or Milk		

Saturday, September 2, 1939

8-31-01

Thanks Harley, for your payment on the
1939 Hilgner's Restaurant Menu - Please let me
know when you receive it. I will leave positive
eBay feedback for you and would appreciate
the same when your menu arrives.
Thanks Again
Stena

S3M@NETEXPRESS.NET
LEADMINER

eBay # 1182185496

CHOP SUEY
SUNDAE



HOUSE OF ENG

THE EAST WINDY PLACE

HOUSE OF ENG

"Where the Wisdom of Confucius is our guiding Principle"

APPETIZERS

BOW-GAI-GON (Water Chestnuts Rolled in Bacon)	95
YOUN-MO-KOU (Stuffed Mushrooms)	1.25
SHU-PI-QUOT (Barbecued Ribs)	95
JOW HARR (Fried Shrimps)	1.25
CHUN-GEN (Egg Rolls)	85
MANDARIN DUCK	1.50
CHART-SUE (Barbecued Pork)	95
JOW-BUC-GOP (Chinese Squab)	1.50
FOR-OPP (Barbecued Duck)	1.50

(May we suggest that you consult with Mr. Eng on appropriate wines to accompany your different courses. There are reasonably priced good domestic wines as well as rare vintage imported wines.)

HARRY ENG'S SUGGESTIONS

I'VE ARRANGED THIS GROUP OF EXOTIC AND SATISFYING CANTONESE DISHES THAT CAN BE SERVED FAMILY STYLE, SOME GROUPS ARE FOR 2, 3, OR 4 AS YOU'LL OBSERVE. BROKEN DOWN THESE DINNERS AVERAGE \$2.50 TO \$3.00 PER PERSON. THEY ARE SERVED IN SEQUENCE EXACTLY AS YOU MIGHT BE SERVED IN A SUPER-LATIVE CAFE IN CANTON. THEY ARE WELL-BALANCED AND DELIGHTFULLY SURPRISING TO THE ACCOMPLISHED GOURMET.

—HARRY ENG, YOUR HOST

Dinner For Two

BARBECUED RIBS	EGG ROLLS
CHOW SANG HARR (GARLIC SHRIMPS)	GAU-CHOW WON TON
Pot of Rare Imported Chinese Tea	

Dinner For Three

EGG ROLL	BARBECUED RIB
CHINESE FRIED SHRIMPS	BEEF TENDERLOIN CHOW MEIN, CANTONESE STYLE
CHART-SUE-ALMOND-DINS	CHOW FOUN (FRIED RICE)

Dinner For Four

WATER CHESTNUT ROLLED IN BACON	EGG ROLLS
BARBECUED RIBS	JOW-HARR (CHINESE FRIED SHRIMPS)
CHOW LONE-HARR (LOBSTER CANTONESE)	CHOW-FOUN (FRIED RICE)
HONG SUE-GAI (CHICKEN FRITTERS WITH CHINESE VEGETABLES,	WATER CHESTNUTS AND PEA PODS)
CHART-SUE CHOW MEIN, CANTONESE STYLE	

The Management will be more than glad to arrange a special suggestion for a party of five or more people.

CANTONESE DINNERS

Grapefruit or Tomato Juice	Choice of Appetizers or Soup	Fruit Cocktail
	Fresh Shrimp Cocktail 45c. extra	
	Chicken Noodle Soup	

Subgum Chicken Chow Mein with Almond	2.25
Eng's Old Fashioned Brown Chop Suey (Extra Meat)	1.75
Chicken Chow Mein, Fresh Mushrooms and Egg Roll	2.25
Beef Tenderloin Chow Mein and Egg Foo Young	2.55
Lobster Chow Mein, Cantonese Style	2.75

DESSERTS

Imported Oolong Tea	Price of Entree Includes Choice of Desserts	Coffee
	Ice Cream, Sherbet, Jello, Pie or Almond Cookies	
	or	

SPECIAL EGG FOO YOUNG	95	SPECIAL CHOW MEIN	1.35
BEEF TENDERLOIN CHOP SUEY	1.95	FRIED RICE	75
SUBGUM CHOW MEIN	1.65	EXTRA FINE CHOP SUEY	1.25
CHINESE CHOP SUEY	95	FRESH VEGETABLE CHOP SUEY	1.15
CHICKEN CHOP SUEY	1.75	CHICKEN WAR MEIN	1.85
CHICKEN CHOW MEIN	1.85	FRESH LOBSTER WAR MEIN	1.95

Two per cent will be added due to State Tax.

Soups

SMALL YETCAMEIN	45	CHICKEN NOODLE	25
EGG DROPS	35	CHICKEN WITH FRESH VEGETABLES	55
WON-TON WITH BARBECUED PORK (Small)			55
CHICKEN WITH VEGETABLES AND WON-TON			65

CANTONESE CUISINE

Beef

PEPPER STEAK	1.95
GNOW YORK FARN (Beef with Vegetables and Rice)	1.95
GNOW YORK, Chow Mein, Cantonese Style	2.45
DOW DOY GNOW (Beef and String Beans)	1.95
HO YOW GNOW (Beef Tenderloin with Chinese Vegetables)	2.45
SEIT DOW GNOW (Snow Pea Pods with Beef Tenderloin)	2.45
BUC-TOY GNOW (Chinese Green with Beef Tenderloin)	1.95
SENKOU-SEIT DOW-MARHAY GNOW (Mushrooms, Pea Pods, Water Chestnut with Beef Tenderloin)	3.75
DOW SUNK GNOW (Beef Tenderloin with Chopped Pea Pods)	2.75
SUBGUM GNOW YORK DINS, Selected Almonds	2.55
GNOW YORK FARN, OLD FASHIONED	2.25

Chicken

HONG-SUE-GAI (Chicken Fritters with Chinese Vegetables)	1.95
HOUSE OF ENG CHICKEN CUBES with Chinese Vegetables	2.25
SUBGUM CHICKEN CHOW MEIN, SELECTED ALMONDS	2.45
CHICKEN CHOW MEIN with Water Chestnut	2.25
HIMM-SOON-GAI (Sweet and Sour Chicken)	2.55
GAU-FARN (Chicken Rice)	1.85
CHICKEN ALMOND DINS	2.45
WALNUT CHICKEN, MARHAY DIN	3.25
CANTONESE CHICKEN CHOW MEIN	2.45
SEIT-DOW-MARHAY-SENKOU-GAI	3.75
GAU-CHOW-WON-TON	2.25
GAU-YOUNG DON (2)	1.40

Lobster

CHOW LONE-HARR (Lobster Cantonese with Shell)	2.55
CHOW LONE-HARR YORK (Lobster Cantonese, Shelled)	2.85
LOBSTER MEAT CHOW MEIN, CANTONESE	2.45
CHOW LONE-HARR KOW (Lobster Meat with Chinese Vegetables)	2.55
LONE HARR ALMOND DIN	2.55
LONE HARR DON (Lobster Meat with Egg)	1.95
LOBSTER EGG FOO YOUNG (2)	1.50
HARRY ENG CHOP SUEY	2.25
LOBSTER FRIED RICE	1.50

Shrimps

CHOW SANG HARR (Shrimps, Garlic Sauce)	1.65
CHOW HARR KOW (Shrimps, Chinese Vegetables, Water Chestnut and Mushrooms)	2.45
CANTONESE HARR CHOW MEIN (Shrimp, Chow Mein, Cantonese Style)	2.25
CANTONESE SHRIMPS, LOBSTER SAUCE	1.95
HIMM-SOON HARR (Sweet and Sour Shrimp)	1.95
CHOW SANG HARR, CATSUP SAUCE	1.95
SEN-HARR ALMOND DINS	2.45
SHRIMP EGG FOO YOUNG (2)	1.30

Barbecued Pork

CHART-SU-ALMOND DIN, ENG'S SPECIAL	2.55
CHART-SU-CANTONESE CHOW MEIN, Selected Almonds	2.45
HOUSE OF ENG CHOP SUEY	1.85
SEIT-DOW CHOW CHART-SU	2.75
BEAN SPROUTS CHOW CHART-SU	1.95
WALNUT CHART-SU-MARHAY DIN	3.25
CHART-SU-DON	1.45

Fish

HONG SU-YEE (Fish Fritter with Chinese Vegetables)	1.85
KOO-CHUNG-GIN-YEE (Whole Pike)	3.75
HIMM-SOON YEE (Sweet and Sour Whole Pike)	3.75
SLOW COOKING FISH OF SU-CHOW	3.75
CHOW YEE PINN	1.85

Spareribs

DOW-SHE PI-QUOT (Spareribs, Seasoned with Garlic and Salted Black Beans)	1.65
HIMM SOON YORK (Sweet and Sour with Spareribs)	1.65
HIMM SOON YORK	1.65

Seafood Cocktails and Juices

FRESH SHRIMP	65	FRESH LOBSTER COCKTAIL	1.25
TOMATO JUICE	30	GRAPEFRUIT JUICE	30
PINEAPPLE JUICE	30	CLIP OF FRUIT	45

Our Famous Steaks

Broiled T-Bone Steak with Broiled Mushrooms	3.95
Porterhouse Steak, Broiled, French Fried Onions	4.95
Cottage Fried Potatoes	Lettuce and Tomato Salad with 1000 Island Dressing

Special Prime Steak Dinners

CHOICE OF	
FRESH SHRIMP COCKTAIL 45c. EXTRA	TOMATO JUICE COCKTAIL
FRUIT COCKTAIL	
BROILED SIRLOIN STEAK WITH FRESH MUSHROOM SAUCE	2.95
SPECIAL HOUSE OF ENG FILET MIGNON, BROILED ON TOAST, BACON	2.95
FRESH VEGETABLE	HASHED BROWN OR LONG BRANCH POTATOES
	VEGETABLE SALAD
	HOT TEA, COFFEE OR MILK

TODAY'S SPECIALS

Chicken a la King en Casserole	1.95
Fried Calf's Liver Saute with Bacon	1.65
Broiled Tender Pork Chops, Apple Sauce	1.55
Sugar-cured Ham with Candied Sweet Potatoes	1.65
Broiled Half Milk-fed Chicken on Toast	1.65
Grilled Chopped Tenderloin Steak, Mushroom Sauce	1.45
French Fried Jumbo Shrimp, Tartar Sauce	1.65
Roast Young Tom Turkey, Dressing, Cranberry Sauce	1.65
Fried Fil et of Sole, Tartar Sauce, Cole Slaw	1.35
Combination Salad	Mashed or French Fried Potatoes
Roll and Butter	Coffee, Hot Tea or Milk

AMERICAN DINNERS

CHOICE OF APPETIZERS OR SOUPS	
Grapefruit or Tomato Juice	Fresh Shrimp Cocktail 45c. extra
	Eggs Drops with Noodles Soup
	Fruit Cocktail

CHOICE OF ENTREES

Broiled Club Steak, Fresh Mushroom Sauce	2.55
Broiled Whole Live Baby Lobster, Drawn Butter	2.45
Fried Jumbo Frog Legs, Tartar Sauce	2.25
French Fried Half Spring Chicken, Disjointed	1.95
Broiled Spring Lamb Chops on Toast	2.25
Lobster Thermidor	2.65
Breaded Pork Tenderloin, Pineapple Ring	1.95
Vegetables	Hashed Browned, Mashed or Long Branch Potatoes
Ice Cream, Sherbet, Jello, Pie or Almond Cookies	Combination Salad
	Choice of Coffee, Tea or Milk

Desserts

ENGLISH WALNUT CREAM PIE, WHIPPED CREAM 35	FRUIT JELLO 25
PINK PEPPERMINT ICE CREAM 25	CHOCOLATE SUNDAE 30
APPLE PIE 25	STRAWBERRY PIE 35
ALMOND COOKIES 25	ICE CREAM 25
	ORANGE SHERBET 25

Gai-Chow-Won-Ton

Choice Chicken Meat Sauteed with Fresh Chinese Vegetables, Water Chestnuts, Fresh Mushrooms and Snow Pea-Pods. Then add a small portion of Imported Chinese Black Mushrooms and rare Sauce to Blend this Combination to a Soul Satisfying Concoction. Crunddy Ravioli is formed to a Nest for this enspiriting Delicacy. It is a Gourmet's Delight.

Today's Special Dinner

Choice of Appetizer or Soup

Fresh Shrimp Cocktail 45c. extra
Fruit Cocktail Tomato Juice
Chicken Broth with Noodles

Choice of Entree

Chow Lone Harr (Lobster Cantonese)2.55
Fresh Jumbo Shrimp Chow Mein2.00
Gai Chow Won Ton2.55
Broiled Club Steak, Served with Salad and
French Fried Potatoes2.55

Desserts

Almond Cookies, Lichee Nuts or Ice Cream

Iced Tea, Tea or Coffee

歡迎

Huan Ying Welcome to the
House of
Hunan
Michigan Avenue

and an Epicurean tour of China — from Peking and the gourmet cuisine of the Mandarins . . . to the inland provinces and the spicy foods of Hunan and Szechwan . . . to the coastal cities and the more familiar foods of Canton and Shanghai. At the House of Hunan, we specialize in Mandarin, Hunan and Szechwan cuisines; however, we offer a wide selection of dishes, representing all four regional cooking styles.

- **MANDARIN** — the eclectic style of the northern capital of Peking where for centuries the finest chefs throughout China were recruited to create dishes for the imperial banquets of the Mandarins. Mandarin dishes tend to be subtle and delicately flavored. And in contrast to the familiar quick stir-fry method of Chinese cooking, Mandarin dishes tend to require lengthy preparation. Menu item 512, Peking Duck is a famous example, requiring 24-hours notice for advance preparation. Wheat instead of rice is the staple and steamed breads — like menu item 51, Mandarin Buns — are typical.
- **HUNAN AND SZECHWAN** — western regional cooking, where hot peppers and Szechwan peppercorns are used to prepare dishes of mouth-tingling delight. Extra spicy dishes are marked ***HOT!*** on the menu to attract those devotees of the spicy. Diners with more delicate palates may order a milder version of these dishes by specifying “no peppers,” while those sophisticates addicted to the numbing pleasures of hot peppers may request “very hot!”
- **SHANGHAI** — and the coastal cuisines, featuring dishes of exquisite delicacy. The Shanghai style is characterized by abundant use of fish and shellfish and vegetables. Dishes are gently spiced, utilizing soy sauce and sugar as principal flavorings.
- **CANTONESE** — southern regional cooking is the most familiar to Americans since this was the type of Chinese cooking first introduced here. Cantonese cooking utilizes stir fry and blanching and is noted for crisp, underdone vegetables. There are several popular Cantonese dishes on our menu, including four varieties of chow mein — ch’ao (to fry) me-in (noodles), as well as such favorites as barbecued pork and barbecued ribs.

The origin of each dish on the menu is listed next to its name to help guide you on your gastronomic tour of China. Explore, experiment and discover why Chinese is one of the world’s great cuisines.

HOW TO ORDER

Chinese meals are best enjoyed “family style” with a variety of dishes shared by all.

HOW MANY DISHES? — You should order soup, plus as many main dishes as the number in your party. The selection and quantity of appetizers depend upon the size and urgency of your appetite.

A typical Chinese dinner would include one shellfish or fish dish and one meat and/or poultry dish, depending upon the size of the group. These may be complemented by vegetable dishes. Large groups will be able to enjoy a sampling of both shellfish and fish dishes and each type of meat dish: beef, pork and lamb, as well as chicken and duck. Groups of ten or more, however, are advised to order two orders of favorite dishes, so each member of the group may enjoy a sufficient serving. Groups of eight or more may wish to indulge their palates in a House of Hunan banquet, as our Head Chef is especially famous for his banquet dishes. Of course, advance notice is required to allow time for the elaborate preparation banquet dishes require.

Ch-en Tsai Appetizers

春卷	1. CH'UN CHÜAN — Spring Rolls (Shanghai)	1.95
	<i>Egg rolls with seafood stuffing</i>	
蝦土司	2. HSIA TU SZU — Shrimp Toast (Shanghai)	2.95
	<i>Shrimp minced with water chestnuts and spices, then dipped in egg batter and deep fried</i>	
鍋貼	3. KUO-TEH — (8) Pot Stickers (Peking)	2.95
	<i>Fried dumplings with ground meat and vegetable filling</i>	
烤排骨	4. K'AO-PAI-KU — (4) Barbecued Spareribs (Canton)	2.95
叉燒	5. CH'A SHAO — Barbecued Pork (Canton)	2.95
湖南肉卷	6. HU NAN JOU CHÜAN — Hunan Meat Roll (Hunan)	2.95
	<i>Spicy bite size rolls of beef</i>	
炸雲吞	7. CH'AO HUN TUN — (8) Fried Won Ton (Canton)	1.95
沙茶牛肉串	8. SA CHA NIU JOU TUAN — Saté Beef (Mandarin)	3.25
	<i>Marinated slices of barbecued beef on skewers</i>	
火焙拼盤	9. HO YENG PING PAN — Genghis Khan	per person 4.00
	<i>Assortment of five different appetizers, for two or more Served with fire pot for sizzling</i>	

Chilled

五香牛肉	10. WU-SHANG NIU JOU — Marinated Beef (Shanghai)	3.95
	<i>With five-spice sauce</i>	
醉雞	11. TSU-AY CHEE — Drunken Chicken (Shanghai)	3.95
	<i>Chicken steamed and chilled in wine sauce</i>	
紅油牛肚絲	12. HUNG YU NIU DOO — Hot Tripe (Hunan)	3.95
	<i>HOT! Slices of beef tripe in hot sauce</i>	
棒棒雞	13. BAHN BAHN CHEE — Hacked Chicken (Hunan)	3.95
	<i>HOT! Shredded chicken breast in sesame paste and chili peppers</i>	
酸辣白菜	14. SUAN LA BAI TSAI — Hot and Sour Cabbage (Szechwan)	2.95
	<i>HOT! Spicy cold salad</i>	
雪花桃仁	15. SHU-AY-HUA T'AO JEN — Crispy Walnuts (Hunan)	3.95
	<i>Walnuts crystallized in honey</i>	
燻魚	16. HSÜN YU — Smoked Fish (Peking)	3.95
	<i>Marinated smoked carp</i>	
雙拼	17. SU'ANG PING — Two Delicacies	7.50
	<i>Chef's choice of two cold appetizers</i>	
三色拼盤	18. SAHN-SUH PING PAN — Three Delicacies	9.75
	<i>Chef's choice of three cold appetizers</i>	
十錦拼盤	19. SHIH CHING PING PAN — Grand Combination	20.00
	<i>Chef's favorite assortment Serves six to ten</i>	

晚餐

Special Dinner of the Day

For those who would like the chef to order, we offer our House of Hunan Special Dinner of the Day — the chef's selection of his inspirations of the day. This includes:

Appetizer Soup

Seafood, Meat and/or Poultry

(number and variety of Entrees depend upon size of party)

Tea Dessert Plum Wine

9.95 per person
(Served for two or more)

湯

T'ang

Soup

酸辣湯	20. SUAN LA T'ANG — Hot and Sour Soup (Peking)	1.50
	<i>HOT! Rich, spicy chicken broth with pork, bean curd and bamboo shoots</i>	
雲吞湯	21. HUN TUN T'ANG — Won Ton Soup (Canton)	1.25
	<i>Our version of the popular Chinese dumpling soup</i>	
雞片鍋巴湯	22. CHEE PIEN KUO PA T'ANG — Chicken Sizzling Rice (Szechwan)	3.50
	<i>Chicken, mushrooms and sizzling golden rice crust (Serves two)</i>	
蝦仁鍋巴湯	23. HSIA JEN KUO PA T'ANG — Shrimp Sizzling Rice (Szechwan)	3.95
	<i>Shrimp, mushrooms and sizzling golden rice crust (Serves two)</i>	
雞蓉粟米湯	24. CHEE JUNG SU-MI-T'ANG — Velvet Corn Soup (Canton)	3.50
	<i>Creamy corn soup with chicken (Serves two)</i>	
蟹肉粟米湯	25. HSIEH FEN SU-MI-T'ANG — Velvet Corn Soup with Crab	3.95
	<i>Creamy corn soup with crabmeat (Serves two)</i>	
魚翅湯	26. YÜ CH'I T'ANG — Shark's Fin Soup (Canton)	4.95
	<i>Rare and elegant banquet dish, reputed aphrodisiac (Serves two)</i>	
冬菇雞片湯	27. TUNG KU CHEE PIEN — Chicken Mushroom Soup (Mandarin)	3.50
	<i>Subtle flavors of chicken and mushrooms complement each other in this delicate soup (Serves two)</i>	
竹節雞盅	28. TZU CHIEH CHEE TSUNG — Bamboo Chicken Soup (Hunan)	1.95
	<i>Delicate flavors served in exotic bamboo container Never before served in Chicago</i>	

Ben Loh Ming Chat House Specialties

- 炸溜子鷄 101. CHA LIU TZU CHEE — Empress Chicken (Szechwan) 6.95
Chicken pieces dipped in egg batter and lightly fried, then sauteed with vegetables in secret sauce with dash of hot oil
- 陳皮鷄 102. CH'EN PI CHEE — Orange Chicken (Hunan) 6.95
HOT! Diced chicken breast, sauteed with orange peel in spicy sauce
- 松子魚卷 103. SUNG TZU YÜ CHÜAN — Yellow Pike with Pine Nuts (Shanghai) . 7.25
Fillets of yellow pike, deep fried with pine nuts
Served in sweet and sour sauce
- 松子蝦仁 104. SUNG TZU HSIA JEN — Shrimp with Pine Nuts (Shanghai). 7.25
Stir-fried shrimp with pine nuts and hot peppers
- 湖南臘肉 105. HU NAN LA JOU — Smoked Pork (Hunan) 6.50
HOT! Preserved pork, typical of western regional cooking, sauteed with scallions and red peppers
- 滑肉片 106. HUA JOU PIEN — Pork with Cucumbers (Szechwan) 6.50
Slices of pork tenderloin, sauteed with cucumbers
- 葱爆羊肉 107. TS'UNG PAO YANG JOU — Mandarin Lamb (Peking) 7.25
Stir-fried lamb with scallions in mild brown sauce
- 湖南羊肉 108. HU NAN YANG JOU — Leg of Lamb Hunan (Hunan) 7.25
HOT! Marinated leg of lamb, sliced and cooked with scallions in spicy hot pepper sauce
- 衡陽牛柳 109. HUNG YAN NIU LI'O — Willow Beef (Hunan) 7.95
HOT! Slices of beef, sauteed in hot sauce, garnished with water cress

麵點

- 花卷 51. HWA CHÜAN — (2) Steamed Buns (Mandarin) 1.00
In northern Chinese cooking, wheat replaces rice as the staple and buns accompany meals, like bread or rolls in the West
- 紅油抄手 52. HUNG YU CHAO SO — Szechwan Won Ton (Szechwan) 2.25
HOT! Dumplings smothered in hot sauce. Unique dish never before served in Chicago
- 酸辣麵 53. SUAN LA MI-EN — Hot and Sour Noodles (Hunan) 1.95
HOT! Soft noodles with water cress in spicy brown sauce
- 肉絲炒麵 54. JOU SZU CH'AO MI-EN — Pork Fried Noodles (Canton) 4.25
- 鷄絲炒麵 55. CHEE SZU CH'AO MI-EN — Chicken Fried Noodles (Canton) . . 4.25
- 蝦炒麵 56. HSIA CH'AO MI-EN — Shrimp Fried Noodles (Canton) 4.95
- 牛肉炒麵 57. NIU JOU CH'AO MI-EN — Beef Fried Noodles (Canton) 4.50

For diners on a restricted diet, we will omit salt, MSG, hot peppers or other ingredient at your request.

海鮮

Hai Hsien Seafood

- 洞庭蝦片 201. TUNG TING HSIA PIEN — Lake Tungting Shrimp (Hunan) 6.95
Sliced shrimp, marinated in egg white and gently sauteed with broccoli, Chinese vegetables and water chestnuts
- 宮保蝦仁 202. KUNG BAO HSIA JEN — Kung Bao Shrimp (Szechwan) 6.95
HOT! Whole prawns, shelled and sauteed with peanuts and red peppers
- 魚香蝦片 203. YÜ SHING HSIA PIEN — Shrimp with Garlic Sauce (Szechwan) . 6.95
HOT! Sliced prawns in garlic sauce, with cloud ear mushrooms and water chestnuts
- 乾燒明蝦 204. GAN SHAO HSIA — Hunan Shrimp (Hunan) 7.25
HOT! Whole shrimp, shelled and sauteed with ginger in hot chili sauce
- 椒鹽大蝦 205. CHIAO YEN DA HSIA — Sha-si Shrimp (Szechwan) 7.25
Whole shrimp cooked in shell with spicy salt
- 魚香鮮貝 206. YÜ SHING GAN BAY — Scallops in Garlic Sauce (Szechwan) . . . 7.25
HOT! Fresh scallops sauteed with water chestnuts and cloud ear mushrooms in garlic sauce
- 芙蓉鮮貝 207. FU YUNG GAN BAY — Shao Yang Scallops (Hunan) 7.25
Fresh scallops, marinated in egg white and gently sauteed with broccoli, water chestnuts, green pepper, and sweet red pepper in wine sauce
- 蟹 鬆 208. HSIEH SOONG — Crabmeat Soong (Canton) 7.25
Crabmeat mixed with black mushrooms, water chestnuts and bamboo shoots on crispy rice noodles, wrapped in your choice of fresh lettuce leaf or Mandarin pancake
- 魚香龍蝦 209. YÜ SHING LONG HSIA — Szechwan Lobster (Szechwan) 8.95
Lobster meat, cooked with black mushrooms, water chestnuts and bamboo shoots in garlic sauce
- 豆豉龍蝦 210. TOU SHIH LONG HSIA — Lobster in Black Bean Sauce (Canton). 8.95
Lobster meat, stir fried with black beans in a brown egg sauce
- 酸辣魚卷 211. SUAN LA YU YÜ CHÜAN — Hunan Squid (Hunan) 6.95
HOT! Fresh squid, sliced and sauteed in hot sauce
- 松鼠黃魚 212. SUNG SHU YÜ — Yangtze Yellow Fish (Shanghai) 7.25
Imported yellow fish, deboned and deep fried, crispy, yet tender and succulent, with sweet and sour sauce
- 炒魚片 213. CH'AO YÜ PIEN — Shanghai Pike (Shanghai) 7.25
Fresh pike, filleted and marinated in egg white and spices, then stir fried with Chinese vegetables in delicate wine sauce
- 湖南銀拖魚 214. HU NAN MIEN TOW YÜ — Fish Hunan (Hunan) 7.25
HOT! Whole fish of the season, deep fried and served in spicy hot sauce with soft noodles
- 乾燒魚片 215. GAN SHAO YÜ PIEN — Szechwan Pike (Szechwan) 7.25
HOT! Hot spiced pike fillets, marinated in egg white and stir fried with red pepper sauce
- 清蒸魚 216. CHING CHENG YÜ — Steamed Fish (Mandarin) 8.95
Whole fresh fish of the season, steamed with ginger, black mushrooms and Chinese ham

牛

Niu Jou

Beef

- 宮保牛肉 301. KUNG BAO NIU JOU — Szechwan Beef (Szechwan) 6.95
HOT! Sliced beef, stir fried with peanuts in hot pepper sauce
- 湖南牛柳 302. HU NAN NIU LI'O — Hunan Beef (Hunan) 6.95
HOT! Thin slices of beef sauteed with baby corn, green peppers in hot pepper sauce
- 葱爆牛肉 303. TS'UNG PAO NIU JOU — Mongolian Beef (Peking) 6.50
Sliced tenderloin, sauteed with green onions
- 本樓牛排 304. BEN LOH NIU PAI — Sizzling Steak (Chicago) 8.95
New York Strip Sirloin, broiled to order, thickly sliced and served with Chinese vegetables on a sizzling platter
- 雙冬牛肉 305. SWANG DONG NIU JOU — Beef Two Delights (Shanghai) 6.95
Sliced tenderloin, sauteed with black mushrooms and bamboo shoots in brown sauce
- 芥蘭牛肉 306. CHIEH LAN NIU JOU — Broccoli Beef (Mandarin) 6.50
Beef with fresh broccoli, lightly stir fried
- 青椒牛肉 307. CHING-CHIAO NIU JOU — Pepper Steak (Mandarin) 6.50
Beef tenderloin, sauteed with fresh green peppers and onions in brown sauce
- 雪豆牛肉 308. SIU-EH TOU NIU JOU — Beef with Pea Pods (Mandarin) 6.95
Prime beef tenderloin, sauteed with fresh snow peas in tasty brown sauce

豬

Chu Jou

Pork

- 木須肉 401. MU-SHU JOU — Pork in Mandarin Pancakes (Peking) 5.95
Shredded pork sauteed with Chinese vegetables and eggs, served wrapped in thin Mandarin pancakes with plum sauce
- 京醬肉絲 402. CHING CHIANG JOU SZU — Mandarin Pork (Peking) 5.95
Shredded pork, simmered in rich brown bean sauce
- 魚香肉絲 403. YÜ HSIANG JOU SZU — Szechwan Pork (Szechwan) 5.95
HOT! Shredded pork, sauteed in hot spicy garlic sauce
- 回鍋肉 404. HUI KUO JOU — Twice Cooked Pork (Szechwan) 5.95
HOT! Pork loin, boiled then shredded and stir fried with bean curd and vegetables in hot sauce
- 魚香腰花 405. YÜ HSIANG YAO HWA — Spicy Pork Kidneys (Szechwan) 5.95
HOT! Kidneys stir fried in garlic sauce, an unusual delicacy
- 咕嚕肉 406. GOO LAO JOU — Sweet and Sour Pork (Canton) 5.95
Chunks of pork, deep fried in batter, then stir fried with vegetables in sweet and sour sauce

雞

Chee Jou

Chicken

- 宮保鷄丁 501. KUNG BAO CHEE DING — Szechwan Chicken (Szechwan) 5.95
HOT! Chicken breast, diced and sauteed in rich brown sauce, with red peppers and peanuts
- 魚香鷄片 502. YÜ HSIANG CHEE PIEN — Chicken with Garlic Sauce (Szechwan) 5.95
HOT! Sliced chicken, marinated and sauteed in garlic sauce
- 核桃鷄丁 503. HO T'AO CHEE DING — Chicken with Walnuts (Shanghai) 6.95
Diced chicken, marinated then stir fried with crisp honey walnuts in spicy brown sauce
- 腰果鷄丁 504. YAO GOH CHEE DING — Cashew Chicken (Shanghai) 6.95
Diced chicken breast, sauteed with crispy cashew nuts in tasty brown sauce
- 辣子鷄丁 505. LAH TZU CHEE DING — Hunan Chicken (Hunan) 5.95
HOT! Diced chicken, sauteed with green peppers in hot sauce
- 雙冬鷄片 506. SWANG DONG CHEE PIEN — Chicken Two Delights (Shanghai) 6.50
Shredded chicken, stir fried with Chinese black mushrooms and bamboo shoots
- 菠蘿鷄片 507. PO-LO CHEE PIEN — Chicken with Pineapple (Canton) 5.95
Sliced chicken with pineapple chunks in light sauce
- 雪豆鷄片 508. SIU-EH TOU CHEE PIEN — Chicken with Pea Pods (Mandarin) 5.95
Sliced chicken, sauteed with snow pea pods in light sauce

鴨

Ya Jou

Duck

- 子薑鴨片 509. TZU CHIANG YA PIEN — Ginger Duck (Hunan) 7.25
HOT! Sliced duckling, sauteed with sweet ginger roots in hot spicy brown sauce
- 香酥鴨 510. HSIANG SU YA — Crispy Duck (Szechwan) 7.95
Twice cooked duckling, marinated in aromatic spices steamed and then fried. Served with Lotus Leaf Bun
- 樟茶鴨 511. TSANG CHA YA — Smoked Duck (Szechwan) 7.95
Young duckling flavored with five spices and smoked in tea and Szechwan wood. Served with Lotus Leaf bun
- 北京鴨 512. PEI CHING YA — Peking Duck (Peking) 20.00
Crispy duck skin, wrapped in Mandarin pancakes with scallions and hoisin sauce. Renown banquet dish requires 24-hour notice for advance preparation

蔬菜

Soo Ts'ai Vegetables

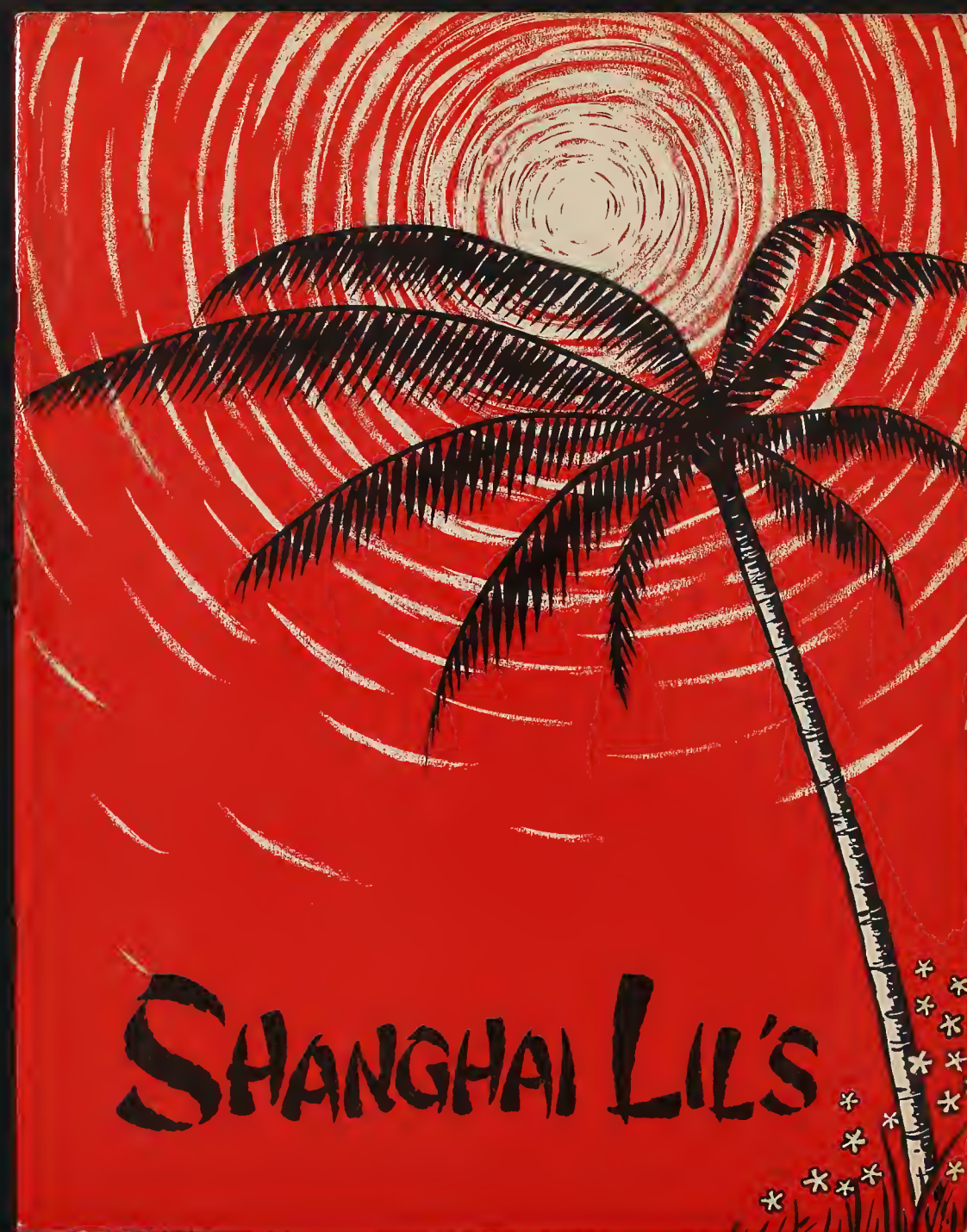
- 乾扁四季豆 601. KAN BIEN SHIR CHI DO – Szechwan String Beans (Szechwan) . 4.25
Fresh string beans, stir fried with minced pork, tiny shrimp and Szechwan preserved vegetables
- 魚香茄子 602. YÜ HSIANG CH'IEH TZU – Egg Plant Szechwan (Szechwan) . . . 4.50
HOT! Egg plant stir-fried in garlic sauce
- 湖南素燴 603. HU NAN SOO HWAY – Hunan Mixed Vegetables (Hunan) 4.95
Fresh seasonal vegetables, stir fried in a light, delicate sauce
- 素炒雪豆 604. SOO CH'AO SIU-EH TOU – Snow Pea Pods (Mandarin) 3.95 up
Lightly stir fried snow pea pods and water chestnuts
- 炒雙冬 605. CH'AO SU-ANG TUNG – Two Delights (Mandarin) 4.95
Sauteed black mushrooms and bamboo shoots
- 酸辣豆芽 606. SUAN LA TOU YA – Hot and Sour Bean Sprouts (Hunan) 3.95
HOT! Fresh bean sprouts, served spicy hot
- 麻婆豆腐 607. MA POU TOU FU – Spicy Bean Curd (Szechwan) 3.95
HOT! Spicy bean curd with ground pork
- 家常豆腐 608. CHIA CH'ANG TOU FU – Bean Curd Country Style (Szechwan) 3.95
HOT! Fresh bean curd, lightly fried then sauteed with mushrooms and bamboo shoots in spicy brown sauce
- 蠔油芥蘭 609. HAO YU CHIEH LAN – Broccoli in Oyster Sauce (Canton) 4.25
Tender broccoli spears, stir fried in oyster sauce
- 魚香芥蘭 610. YÜ HSIANG CHIEH LAN – Szechwan Broccoli (Szechwan) . . . 3.95
Fresh broccoli and shredded pork, sauteed in mild hot sauce blended with finely diced garlic, ginger and scallions
- 素鷄 611. SÜ CHEE – Vegetarian Chicken (Mandarin) 4.95
Bean curd simulates the taste and texture of chicken for a high protein vegetarian delight

Ti-en Di-en Desserts

- ICE CREAM or SHERBET 1.00
- FRESH FRUIT OF THE SEASON 1.50
- GLAZED FRUIT FRITTERS – Apple or Banana 3.00
Fruit dipped in batter and glazed with sweet syrup that is crystallized in ice water just before serving. (Serves two)

Yin Liao Beverages

- CHA – Tea complimentary with meals ala carte by pot .75
- KAH FAY – Coffee75
- SOFT DRINKS75
- BEER – Schlitz or Budweiser 1.00
- Lowenbrau, Heineken or Kirin 1.50
- Tsing Tao 2.00
A light Chinese beer that reflects a strong German influence
Occasionally available



**MOST
HONORABLE
GUEST
in this
HOUSE**

Shanghai Lil's was the famous gathering place for the diplomatic corps, the world-travelers and the rest of the knowledgeable international set in Shanghai. It was world-famous, and everybody who was anybody sooner or later was to be found at the bar or at one of the polished tables at Shanghai Lil's.

Shanghai Lil's is designed to take you back in time to the great days when the world was devoted to the joys of living.

Here, at Shanghai Lil's, the romance of the tropical moon, the ease of the lush tea-house, the splendid food of the Great Mandarin all are combined to transport you to lands far away; — with food to delight your senses, and drink to make you both gay and mellow; — with music and song, and the rich and pleasant delights that make life worthwhile.

DRINKS FROM AROUND THE WORLD

Of course, Shanghai Lil's serves all the standard drinks and cocktails. We want to assure you that Shanghai Lil's makes all drinks from the finest of ingredients. No "off-brands" are ever used. And you can be assured that when you order a special brand of scotch, bourbon, vodka, etc., that is the brand you will get. If Shanghai Lil's does not have that particular brand, we will inform you and ask you to make another choice. We will not substitute.

In addition to the Manhattan, the martini, the rob roy and others, Shanghai Lil's wants to remind you of many other famous international favorites you might want to try. We list the basic ingredients for your information.

GIMLET (England) — gin or vodka, with lime.	1.00	GIN RICKEY (India) — gin and lime.	1.00
DAIQUIRI (Cuba) — rum, lime.	1.00	SCREW-DRIVER (United States) — Orange juice, vodka or gin.	1.00
EL PRESIDENTE (Mexico) — rum, pineapple juice, grenadine, lime.	1.00	BLOODY MARY (South Pacific) — Tomato juice, vodka or gin.	1.00
MINT JULEP (Dixie) — finest bourbon with waters, sprig of mint.	1.50	SINGAPORE SLING (Singapore) — gin, lemon, cherry brandy.	1.50
SAZERAC (Brazil) — bourbon, pernod and bitters.	1.25	CHAMPAGNE COCKTAIL (Copenhagen) — Champagne, bitters.	1.25
CHICAGO (That Taddlin' Town) — brandy, curacao.	1.25	FRENCH 75 (Paris) — Champagne, gin, lemon.	1.50

BEER FROM AROUND THE WORLD

HEINEKEN'S (Holland)	.75	CARTA BLANCA (Mexico)	.75
KIRIN (Japan)	.75	MILLER'S (United States)	.50
CARLSBERG (Denmark)	.75	BALLANTINE'S ALE (United States)	.75
HINANO (Tahiti)	.75		

Exotic Delights of the Tropics

Pango-Pango

Finest of Tropical Rums, with mint and grenadine, served with fruits of the tropics

1.25

Voodoo

An exhilarating combination of fine gin and brandy, with tropical rum

1.65

Lombé

Still the Most Potent of the Famous Tropical Delights

1.75

Scorpion

A Masterpiece of Island Rum, with Orange Curacao and fruits

1.65

Shamokai

The finest of vodka, with the nectar of passion fruits

1.25

G-N-E

An international hit of fine rum, lined with passion fruits

1.75

Pinetars Punch

This fine and great traditional drink of the South and the Caribbean

1.50

Penang Special

The finest of light rum, with a dash of apricot and the tang of lime

1.25



Tahitian Revenge

Rum of the Tropics, with juice of the lime, and passion juices

1.50

Moon of Delight

Blue Curacao laced brilliantly with gin and coconut milk

1.25

Rangoon Ruby

Finest of vodka, with the tang of cranberry juice in a wonderful cocktail

1.50

Bali Hai

Fine rum, with pineapple juice and nectars in a whole ripe pineapple

1.85

Green Dragon

Tropical rum, with green creme de menthe, and the nectar of tropical fruits

1.65

Ma Tai

This means "the best". It has orange curacao, rum and special orange juices.

1.75

Blue Hawaii

Finest of vodka, with curacao and the nectar of tropical juices

1.50

Ding Mo

From the famous International Club of Shanghai comes this special blending

1.60

PHOTOGRAPHY BY MORAND LEISMAN

MOST HONORABLE QUEST in this HOUSE

Shanghai Lil's was the famous and the rest of the knowledge everybody who was anybody so polished tables at Shanghai Lil's. Shanghai Lil's is designed was devoted to the joys of living. Here, at Shanghai Lil's, the the splendid food of the Great M with food to delight your senses and song, and the rich and plea

DRINKS FROM AROUND THE WORLD

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— gin or vodka, with lime.	
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— rum, lime.	
EL PRESIDENTE (Mexico)	1.00
— rum, pineapple juice, grenadine, lime.	
MINT JULEP (Dixie)	1.50
— finest bourbon with waters, sprig of mint.	
SAZERAC (Brazil)	1.25
— bourbon, pernod and bitters.	
CHICAGO (That Taddlin' Town)	1.25
— brandy, curacao.	

BEER FROM AROUND THE WORLD

HEINEKEN'S (Holland)	.75
KIRIN (Japan)	.75
CARLSBERG (Denmark)	.75
HINANO (Tahiti)	.75

SHANGHAI LIL'S APPETIZERS

EGG ROLLS	1.10
BARBEQUE RIBS	1.65
BARBEQUE PORK	1.35
BALI MAKI	1.75
Thick slice of prime beef barbequed in special sauce and served on bamboo skewers.	
FRIED WONTON	.65
RUMAKI	1.50
(Chicken Livers, Bacon & Water Chestnuts)	
BARBEQUE CHICKEN	1.50
KAWAII SHRIMP	1.50
SHRIMP COCKTAIL SUPREME	1.30

CANTONESE SOUPS

Shanghai Lil's Soups are Made with Pure Chicken Broth

CHICKEN EGG DROP	.45
CHICKEN and NOODLES	.45
CHICKEN and WONTON	.60
CHICKEN SUB-GUM	.45

FRIED RICE

Shanghai Lil's versions of Fried Rice are Tastes of Heaven

LOBSTER FRIED RICE	1.75
SHRIMP FRIED RICE	1.50
CHICKEN FRIED RICE	1.40
PORK FRIED RICE	1.40
SIDE PORTION (OF PORK FRIED RICE) with entree	
	.30

LET IT BE KNOWN...



All the Dishes at Shanghai Lil's are prepared on order. Each individual dish is made specially, for you, — at the time that you order it. We cannot, we will not, hurry it by preparing food in advance and letting it stand. It takes a little longer this way — but it is much better this way. All the beef that you get in Shanghai Lil's is prime beef — which is the No. 1 grade, the very best grade obtainable. All the vegetables are fancy grade. In fact, let it be known, that at Shanghai Lil's you can be assured of only the finest of ingredients, — fresh, pure and of first quality. NOTE: To arrange a Shanghai Lil's traditional dinner from this menu, you should order one or two appetizers, an entree and rice. We will serve you our famous Darjeeling tea "on the house". Our captains will be happy to help you to select a most satisfying combination of dishes from our extensive ala carte menu.

Beef and Pork

Shanghai Lil's Uses Only Prime Meats in all Beef Dishes

BEEF CHOW MEIN CANTONESE	2.50	BEEF MING TOY	2.40
... a special house version		... beef with water chestnuts, pea pods, vegetables	
BEEF BLACK & WHITE MUSHROOM CHOW MEIN	2.40	HONG KONG STEAK	6.50
... prime steak of the finest quality, served with vegetables, ambrosial garnee		... heart of beef, with pea pods and water chestnuts	
BEEF SUBGUM MUSHROOM CHOW MEIN	2.25	BEEF TIKI	3.40
Shanghai Lil's BEEF CHOP SUEY		SAIGON PORK KEW	2.65
... tender sliced beef with green peppers and tomatoes		... full roasted pork, with pineapple, green peppers	
BEEF APU-APU	2.85	TAHITI KA-BOB	4.25
... chunks of prime beef with vegetables		... chunks of prime beef, mushrooms, green peppers and tomato. Broiled to sizzling perfection	
BEEF ALMOND DIN,	2.85	PORK SUBGUM CHOW MEIN	2.15
... the heart of prime beef, sliced and served with baby bamboo shoots, mushrooms		MEATLESS CHOW MEIN .. (vegetable)	
STEAK KELL	4.50		1.60

Bird and Fowl

SHANGHAI LIL'S OWN SUB GUM CHICKEN CHOW MEIN	2.40	CHICKEN SPECIAL FOO YONG,	2.25
... with bean sprouts, water chestnuts and eggs		CHICKEN PINEAPPLE GAI PAN,	
CHICKEN BLACK AND WHITE MUSHROOM CHOW MEIN	2.40	... a gourmet's delight	
CHICKEN SAIGON,		CHICKEN HONG SU	
... chunks of white meat of chicken, pineapple, green peppers, tomatoes		... enclosed in heavenly batter, with pea pods, water chestnuts and black mushrooms	
CHICKEN HONG-KONG	3.00	CHICKEN CHOW MEIN CANTONESE	2.50
... with baby bamboo shoots, Virginia ham, tomatoes, water chestnuts		... one of the all-time great dishes of international fame	
CHICKEN BORA-BORA,	2.85	PRESSED DUCK ALOHA,	2.95
... with almonds, special ham, delicate vegetables		... served as only Shanghai Lil's can with extravagant plum brandy. Deliciously crisp	
	2.85		

From the Sea Shanghai Lil's Brings You Freshness!

SHRIMP SAIGON,	3.00	SHRIMP TAHITI ... pearl onions, vegetables	3.25
... with pineapple, green peppers, tomatoes and Shanghai Lil's own special sweet-sour sauce		LOBSTER CANTONESE	
SHRIMP CANTONESE,	3.15	... served as only Shanghai Lil's can.	
... deliciously served, with delicate garlic		LOBSTER CHUNGKING,	
SHRIMP CHOW MEIN HAWAII,	2.45	... with water chestnuts and selected vegetables	
... our own version of a real favorite		LOBSTER FOO YONG,	
SHRIMP WHITE MUSHROOM CHOW MEIN,	2.25	... a gourmet's taste, unique with this establishment	
... a heavenly dish			

May you always dine and drink with happiness

International Specials

Broiled PRIME Filet Mignon	5.95
Broiled PRIME Sirloin Steak	5.95
Broiled Deluxe (Half) Spring Chicken	2.85
Broiled Baby Lobster Tail	4.95
Dover Sole Almondine	3.95
Broiled Superior Whitefish	3.95

All Above Served with Shanghai Lil's Salad

SHANGHAI LIL'S DESSERTS

IMPORTED KUMQUATS	.60
SPECIAL FORTUNE COOKIES	.30
SHANGHAI LIL'S ICE CREAM with FRESH COCOANUT	.50
COCOANUT PARADISE CUP with FRUIT	.85
SNOW MAIDEN DELIGHT—KUMQUATS and PINEAPPLE TIDBITS	1.25

It is so much fun to assemble your own special dinners from the many a la carte selections on the preceding page. A selection of two or three various appetizers, a beef dish, a shrimp or chicken dish. Perhaps, an order of pressed duck. And some fried rice. Such combinations divided among a party make each meal a banquet.

There are many combinations which are certain to please. Our captains will be happy to assist you in making such selections.



Let us help you
make every meal
at Shanghai Lil's
a wonderful
and exciting luau.



MANDARIN DINNER

for the Individual

For those who would prefer a complete feast as only Shanghai Lil's can offer, we suggest a choice from the Mandarin dinner which may be selected by the individual. Couples or more may want to order varied entrees, and share among one another, thus arranging your own group luau.

Shanghai Lil's Own Egg Roll

Shanghai Lil's Own Egg-Drop Chicken Soup

Choice of One of the Following Shanghai Lil's Outstanding Culinary Specialties

- 1 - Extra Fine Chicken Chow Mein, with heavenly Cantonese noodles. One of the great dishes prepared as only Shanghai Lil's can.
- 2 - Fancy Shrimp Chow Mein, with noodles Cantonese. From the sea, comes this truly magnificent dish.
- 3 - Beef Apu Apu - Only the best beef - prime quality - with a soul-satisfying combination of ripe tomatoes and crisp green peppers. Outstanding.
- 4 - Beef Kew - Prime beef, with Shanghai Lil's own special sauce, with a succulent combination of fancy-grade vegetables and water chestnuts.
- 5 - Chicken Gai Pan - the white meat of chicken, with tropical pineapple, and fancy-grade vegetables.

Paradise Coconut Ice Cream
Delight with Kumquat

Shanghai Lil's Fortune Cookies
Darjeeling Tea Coffee

3.25





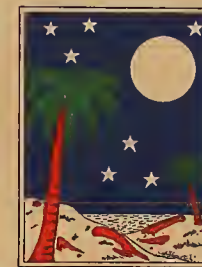
SHANGHAI LIL'S
5415 N. MILWAUKEE AVE.
Chicago, Illinois

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FOR THE GOURMET

With a 1-day's notice, special dinners of unusual Cantonese Cuisine will be prepared by our head chef after the traditional Chinese Banquet Style.

SHANGHAI-LA



TO OUR FRIENDS:

Cantonese cooking has a long and worthy history of its own. It precedes nearly all other native culinary arts. Whether the base is beef, chicken or seafood the character and flavor is rich and succulent. To know Cantonese epicurean dishes is to know continental dining at its best.

All food to be properly offered is cooked to your order. The service is prompt, but sufficient time is taken to insure a perfect serving.

A La Carte Menu

ENTREES

Pork Tenderloin Taiwan Style \$3.00

Meaty, lean pork tenderloin is carefully cooked chopped very fine and sauted with imported water chestnuts, hamboo shoots, mushrooms and hearts of other choice Cantonese greens, all carefully diced. Topped with almonds. A popular serving in the exclusive restaurants of old Canton.

Beef Mandarin Style.....\$4.00

Slices of choice, aged beef tenderloin, sauted with natural juices and blended with a rare Cantonese oyster sauce. Then reposed upon a mound of garden-fresh vegetables, including crisp water chestnuts and bright green pea pods, it is then garnished with a few slivers of young green onions.

Javanese Style Shrimp.....\$4.00

A south sea island ceremonial dish. Large, plump, peeled shrimps are cleverly mixed with minced pork tenderloin. Imported spices, a garnish of onions and a smooth blending of delicate egg sauce make this a princely offering.

Chicken Hong Sue\$3.75

Tenderest cuts of savory chicken white meat, rolled in egg white, cooked in peanut oil, then sauted with disks of crisp water chestnuts and flavorful Cantonese vegetables.

Beef with Pea Pods \$4.25

Squares of the best aged tenderloin are cooked in a special Cantonese sauce and served with crisp, crunchy Cantonese pea pods and other fine fresh vegetables.

Him Soon York\$3.50

A tantalizing taste composition of sweets and sour. Choice morsels of pork tenderloin are dipped in egg batter and cooked with luscious pickled onions, triangles of pineapple meat, bright peppers and tomatoes, brown sugar and vinegar. This is a most rare and enticing dish.

Chicken Pineapple\$3.50

Delicious chicken white meat perfectly sauted with fresh sliced pineapple and made more zestful with brown sugar and vinegar.

Cantonese Shrimp Chow Mein \$4.00

Very fine Canton noodles, golden-browned in peanut oil to a crisp elegance — then crowned with a perfectly blended taste combination of jumbo shrimp, water chestnuts, bright sweet pea pods and button mushrooms.

Mandarin Duck \$3.75

Carefully selected young duckling, spiced with preserved mandarin peels; oven-browned and then garnished with shredded hamboo shoots, luscious black mushrooms, hickory-smoked Virginia ham and fine slices of tender shallots. A truly royal dish served piping hot.

Beef Tenderloin with Tomatoes and Peppers.....\$4.00

Choice sliced beef tenderloin combined with firm, red tomatoes and crisp green peppers. Seasoned for the palate of the gourmet with a spicy black bean sauce.

Dowel Sea Piquat\$3.00

A savory dish composed of tender, selected young spare-ribs cooked with baby black beans and given character by a mere suspicion of garlic. For educated palates.

Chicken Lotus \$3.50

Sliced tender chicken prepared with delicately flavored lotus nuts, imported hamboo shoots, sweet crunchy water chestnuts, sliced mushrooms, diced pascal celery. Lightly seasoned and steamed in the natural juices. This delight is garnished with slivers of Virginia ham.

Shangri-La May May Pike \$4.00

Freshly caught Pike, expertly honed, rolled in egg white, then cooked in peanut oil and mingled cleverly with fine, selected crisp water chestnuts, green pea pods and crunchy hamboo shoots. Stout, hardy mushrooms are added as a final appetizing touch. The seasoning will quicken the most jaded appetite.

Cantonese Chicken Chow-Mein.....\$3.75

Very fine Canton noodles, golden-browned in peanut oil to a crisp elegance—then crowned with a perfectly blended taste combination of chicken meat, water chestnuts, bright sweet pea pods and button mushrooms.

Tahitian Shrimp Feast \$4.00

Firm, selected Jumbo shrimps are covered with egg white, cooked in peanut oil and sauted with fresh hot-house water chestnuts, pea pods and other Cantonese vegetables. Has a unique, rare flavor.

Beef Tenderloin (with String Beans).....\$3.75

Selected tender centers of beef tenderloin, very thinly sliced and prepared with garden-fresh string beans. This delightful dish is then accented with tangy tropical spices and piquant sauce.

Shangri-La Chicken Kubes\$3.75

A happy taste composition of choice tidbits of chicken white-meat, sauted with greens, thinly sliced and combined with crisp water chestnuts, rare black mushrooms and succulent hamboo shoots. It is given personality by a piquant oyster sauce. For epicures only.

Beef Tenderloin with Sprouts \$3.75

Tender centers of tenderloin steak, carefully sliced and combined with young, fresh sweet bean sprouts. One of tropical Canton's favorite dishes.

Chicken Almond Din \$3.75

An exotic and interesting blending of the white meat of chicken, diced with celery. To this is added sweet pea pods, crisp water chestnuts, green peppers and blanched fresh almonds.

Gay Long Beef \$4.00

Beef, most generous in protein, and broccoli with its ample contribution of minerals and vitamins are combined in this grand dish to produce for your delectation an astonishing dinner "par excellence." Cooked to a nicety, the best grade of aged beef tenderloin is diced, combined with garden-fresh broccoli, seasoned with rare Cantonese spices.

Won-Ton with Chicken\$3.75

This is truly a gourmet's dish. The Cantonese originated the ravioli type paste. These are called Won-Ton. They are delicious little "pockets" of paste, stuffed with chopped meat, then smothered with a pungent sweet and sour sauce made of fine minced chicken meat, pickled onions, pineapple, bright tomatoes and green peppers.

Fresh Lobster Almond Din \$6.00

Epicures of Cantonese cuisine rate this dish very highly. The fresh lobster meat is diced into convenient pieces, then delicately sauted with bright Canton vegetables, tender green peppers, crisp water chestnuts, sweet pea pods and snow-white almonds.

A La Carte

Shangri-La Appelizers

Egg Roll	\$1.75	Spare Ribs	\$1.75
Barbecue Pork	\$1.50	Yuon Mushrooms	\$1.65
Fried Shrimp	\$2.00	Rumaki.	\$1.50
Sauted Shrimp, Sweet & Sour .	\$2.25	Sauted Shrimp, Garlic Sauce .	\$2.25
Cantonese Squab	\$3.50	Cantonese Barbecued Chicken .	\$2.00

Shangri-La Soups

(SUFFICIENT QUANTITY TO SERVE 2 PERSONS)

Noumea Chicken Soup75	Egg Drop45
Vegetable Gon55	Won Ton (Cantonese ravioli) .	.65
Chicken Lotus Soup60	Noodle with Chicken Gon . .	.55
Agana Chicken Vermicelli Soup. .	.65		
(with shredded vegetables and pork)			

Cantonese Style Eggs

Many Cantonese egg dishes are prepared by our own special process — which makes the eggs delicately different.

Manchu Scrambled Egg Banquet.....\$2.25
(water chestnuts, bamboo shoots, mushrooms)
barbecued pork, and pea pod garnish)

Lone Harr Young Don
(lobster and egg patties).....\$2.50

Gai Young Don (chicken & egg patties).....\$2.50

Harr Young Don (shrimp & egg patties).....\$2.50

Chart-Sue Young Don (barbecued pork &
egg patties).....\$2.50

Individual Cantonese Style Fried Rice.....\$.30

Cantonese Fried Rice

These dishes are made of mounds of firm, freshly steamed rice sauted to a light delicate brown.

Fried Rice with Lobster Meat.....\$2.50

Fried Rice with Roast Pork
and Green Onions.....\$1.50

Fried Rice with Chicken.....\$1.50

Fried Rice with Fresh Shrimp
and Green Onions.....\$1.75

Fresh Lobster Cantonese Style..... \$6.00

A typical Mandarin banquet delicacy. The fresh lobster is chopped into dainty morsels, then mixed with minced pork tenderloin. It is seasoned with rare and delicately balanced Cantonese spices—then blended in a soft egg sauce. Served according to custom of centuries ago.

Shangri-La Pressed Duck..... \$3.75

Selected young duckling, to which is added delicate oriental wines and rare, aromatic Cantonese spices. The duck is steamed to the right tenderness and then honed as in medieval times between two flat stones. The meat is then shredded and covered with water chestnut flour and the white of an egg, a few drops of peanut oil is added and the whole dish is then done to a golden brown in the oven.

Desserts

Imported Preserved Kumquats	\$.50	Lickee Nuts	\$.50
Mixed Preserved Fruits in Honey	\$.90	Rum Prunes	\$1.00
Almond Cookies	\$.10	Rum Pineapple	\$1.00
Cheese Cake			\$.40

Beverages

Milk (Individual bottle).....	\$.25	Coffee	\$.25
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With Your Drinks — Assorted Cantonese Hors' d'Oeuvres ... \$2.75

222 North State Street, Chicago 1, Illinois